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Mrs Fields Peanut Butter Cream -Filled Cookies Categories: Cookies, Snacks, Peanut butt Yield: 36 servings

Mmmm————

————cookies————

1 1/2 c All-purpose flour

1/2 ts Baking soda

1/2 ts Ground cinnamon

1 c Quick oats (not instant)

1 c Light brown sugar, firmly - packed

1/2 c Salted butter, softened

1 lg Egg

1 ts Pure vanilla extract

Mmmmm————

————filling— — L

3/4 c Smooth peanut butter

1/4 c Salted butter, softened

2 tb Half-and-half

1 ts Pure vanilla extract

1 1/2 c Confectioners sugar

Preheat oven to 325-degrees F. In medium bowl combine flour, soda, cinnamon and oats. Mix well with a wire whisk. Set aside. Cream sugar and butter in a large bowl using an electric mixer set at medium speed. Add the flour-oat mixture, and blend at low speed until just combined. Do not overmix. Separate dough into two balls, flatten them into disks, and wrap each

tightly in plastic wrap or a plastic bag.

Chill 1 hour. On floured board using a floured rolling pin, roll out one disk to 1/4 inch thickness. Cut cookies with a 2-inch round fluted cookie cutter dipped in flour. Repeat procedure with the second disk, reworking scraps until all the dough is used. Bake cookies on ungreased baking sheets 1/2 inch apart for 13-15 minutes or until bottoms turn light brown. Transfer immediately to a cool, flat surface with a spatula. When cookies are cool, spread 1 tablespoon of peanut butter filling on the bottom side of a cookies. Top with another cookie-bottom side toward the filling-to make a sandwich. Repeat with the remaining

cookies and filling : Yield: 3 1/2 dozen cookies.